

ATTACHMENT A

STANDARDIZED RECIPE FORM

RECIPE NUMBER: _____ RECIPE TITLE: _____ YIELD: _____ (#PANS/GALLONS/LOAVES, ETC.)

PORTION SIZE: _____ PORTIONS PER RECIPE: _____ TEMPERATURE: _____ STANDARD OVEN: _____

EQUIPMENT NEEDED: _____ " CONVECTION OVEN: _____

" RANGE TOP/BURNER

INGREDIENTS	100 SERVINGS		FOR _____ SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	

NUTRITIONAL ANALYSIS

CONTRIBUTION TO MEAL PATTERN:

CALORIES	PROTEIN	CARBO-HYDRATE	FAT	SATURATED FAT	VITAMIN A	VITAMIN C	IRON

MEAT /MEAT ALTERNATE _____ M/MA

VEGETABLE/FRUIT _____ CUPS

GRAIN/ BREAD _____ G/B